



## Catering Menu 2021

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## **Chef's Note**

This catering menu is designed to offer suggestions that excite the palate and get the party flowing. We encourage you to lay the groundwork, in a one-on-one setting, and let us begin the process of customizing your event. Through detailed planning and execution, we give you the ability to relax and enjoy the occasion by relieving all stressors associated with preparation. We are passionate Chefs who dedicate our time creating amazing food and memorable experiences for our clients.

Thank you.  
Christopher K. Wanke

## **Ashley's Note**

With over 15 years of catering experience, I am dedicated to ensuring your event is everything you wanted and more. From backyard weddings to intimate dinners in your home, I am passionate about all the finer details and delivering exemplary service that will far exceed your expectations. I genuinely care about your vision and will go above and beyond to execute it. Between the sumptuous fare, professional and over the top service, your event will be one that guests rave about for years to come.

Thank you.  
Ashley Gilkison

## **Cori's Note**

We are professionals who have the experience and knowledge to help assist with the planning of your special occasion. We offer no-cost consultations to discuss all aspects of your event and will help you walk through the process of planning and executing your ideal celebration. You may also choose to schedule a personalized tasting, which provides you with the additional benefit of adjusting the menu to your flavor profiles and presentations.

Please feel free to contact us with any questions that may arise while researching our company. We look forward to discussing how our services may assist with the planning and execution of your event.

We look forward to connecting with you soon!

Thank you.  
Cori Chrestensen

# **Breakfast**

## **Breakfast Offerings – All Inclusive**

**On-the-go** - Assorted muffins, scones, breakfast pastries, and fresh fruit platter.

**Morning Meeting – On-the-go** with individual yogurts, bacon, sausage, and coffee service.

**A Brunch Affair – Morning Meeting** with your choice of one Hot Dish, and a smoked salmon board.

## **A la carte Offerings:**

### **Hot**

**Petite quiche**- assortment

**Frittata and Quiche** - Vegetable, Southwest, Lorraine, or Custom

**Biscuits and Gravy** - Buttermilk biscuits with red-eye sausage gravy

**Farmer's bake** - eggs, hash browns, vegetables, cheese and meat

**Strata** - eggs, bread, and any filling you can imagine baked in a breakfast casserole

**Breakfast Burritos** – eggs, cheese, and your choice of filling rolled up in a tortilla wrap

### **Sides**

Hash Browns

Roast Red Skin Potatoes

Cheesy Potato Casserole

Sausage

Turkey Sausage

Bacon

Smoked Salmon Board

Yogurt - Traditional

Yogurt - Greek

Fresh Fruit Platter

### **Breakfast Bars**

Your guests start with a main and add whatever toppings they desire for a customizable, affordable option to appease many palates. Breakfast Bars come with your choice of potato and a fresh fruit platter.

### ***Pancake Bar***

Homemade pancakes with toppings that include: banana, strawberry, blueberry, maple syrup, whipped cream, pecans, powdered sugar, and toasted coconut

### ***Scrambled Egg Bar***

Scrambled eggs, bacon, sausage, ham, cheddar, feta, onion, green onion, peppers, mushrooms, and salsa

### **Chef-Manned Omelet Station**

Our trained professional chefs come to you and prepare delightfully tasty omelets a la minute for you and your guest's enjoyment.

# Lunch

## Sandwich platters

Your choice of 3 custom sandwiches prepared fresh daily. Accompanied by your choice of 2 lunch sides.

## Sandwich/Wraps Suggestions

Turkey Club	Roast Beef	Hot Pastrami	Ham & Goat Cheese
Turkey Gouda	Hot Italian	Chicken Salad	Cheesesteak Hoagie
Turkey & Brie	Bahn Mi	Ham & Swiss	Chicken Pesto
Turkey Reuben	Reuben	Italian	Pork, Pork, Bacon
Cubano	BLT	Egg Salad	Caprese
Portabella	Grown-up Grilled Cheese		Goat Cheese & Tomato Jam
Poached Pear & Ham	Asian Chicken Wrap		Country Salami

## Lunch Sides

Multigrain Salad	Southwest Redskin Potato Salad	Fruit Salad
Quinoa Salad	Creamy Macaroni Salad	Potato Salad
Wild Rice Salad	Bag of Potato Chips	Italian Pasta Salad
Soup	Salad	

## Sushi Menu

**(10 roll minimum)**

**Cucumber Avocado Roll**

**Avocado Asparagus Roll**

**Veggie Roll** – avocado, cucumber, carrot, red pepper, asparagus

**Ahi Tuna Roll** – cucumber, avocado

**Spicy Tuna Roll** – tuna mix, cucumber, avocado, sriracha

**California Roll** – crab mix, cucumber, avocado

**Spicy California Roll** – California roll, sriracha

**Philly Roll** – salmon, cream cheese, cucumber

**Tempura Shrimp Roll** – cucumber, avocado

**Hawaiian Chicken Roll** – fried chicken, red pepper, pineapple, eel sauce

**Rocket Man** – tempura shrimp roll topped with spicy tuna, jalapeno, ginger aioli, sriracha

**Top Shelf** – California roll topped with seared salmon, eel sauce, ginger aioli, scallion

**Buddha** – spicy tuna topped with Ahi tuna, avocado, eel sauce, sriracha

**Red Dragon** – spicy tuna roll topped with Ahi tuna, dynamite sauce, red tobikko, scallion

# Corporate

~ 10 person minimum ~

## Lunch-on-the-Go - \$12 per person

-Includes buffet utensils

### **(Choice of any 3 sandwiches/wraps)**

Turkey Club	Turkey Brie
Turkey Gouda	Turkey Reuben
Cubano	Portabella Mushroom
BLT	Poached Pear and Ham
Ham & Swiss	Grown-up Grilled Cheese
Italian	Chicken Salad
Chicken Pesto	Roast Beef
Hot Italian	Bahn Mi
Reuben	Goat Cheese & Tomato Jam
Hot Pastrami	Cheesesteak Hoagie
Ham & Swiss	Egg Salad
Egg Salad	Asian Chicken Wrap
Caprese	Ham & Goat Cheese
Country Salami	Pork, Pork, Bacon

### **(Choice of any 2 sides)**

S.W. Potato Salad	Traditional Potato Salad
Multigrain Salad	Italian Pasta Salad
Potato Chips	Fruit Platter
Caesar Salad	Garden Salad
Greek Salad	Michigan Cherry Salad
Soup	

## Hot Lunch - \$15 per person - \$12 for 1 entree

-Includes buffet utensils and equipment

### **(Choice of any 2 entrees)**

Beef Meatballs	Beef Tips
Beef Bourguignon	Beef Brochette
Marinated Beef Tips	Pot Roast
Latin Skirt Steak	Asian Flank Steak
Stuffed Pork Tenderloin	S.W. Pork Loin
Italian Sausage	Pan Seared Salmon
Grilled Salmon	Shrimp Scampi
Sesame Salmon	Blackened Salmon
Vegetable Roulade	Mushroom Polenta
Portabella Wellington	Vegetarian Lasagna
Curried Cauliflower	Chickpea Cakes
Italian Chicken	S.W. Chicken
Mediterranean Chicken	Chicken Portabella
Island Chicken	Black Bean Chicken
Cerveza Chili Chicken	Dimitri's Chicken
Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay
Lemon Thyme Chicken	Pesto Chicken
Parmesan Chicken	Pecan Chicken

### **(Choice of any 2 sides)**

Jasmine Rice Pilaf	Santa Fe Rice
Garlic Mashed Potatoes	Truffle Mash
Vegetable Medley	Green Beans
Cheesy Potatoes	Garden Salad
Michigan Cherry Salad	Greek Salad
Caesar Salad	Soup

6% Michigan Sales Tax + 10% Service Charge + \$25 Delivery and Set-up Fee within 10 Miles

### **Additional items:**

- Add Bread & Butter - \$1.00 person
- Add any Soup - \$2.00 per person
- Add Dessert - \$2-7 per person
- Add Disposables - \$1.50 per person
- Add China - \$2.00 per person
- Service Staff - \$18 per hour per staff
- Buffet Table and Linens Available – call for pricing

# Salads

**Michigan Salad** – Spring mix greens topped with dried cherries, bleu cheese, candied walnuts and cranberry maple vinaigrette

**Greek Salad** – Chopped crispy romaine hearts with Greek Dressing, tomatoes, red onion, Kalamata olives, cucumber, and feta cheese

**Goat Cheese Salad** - Fresh baby spinach tossed in balsamic dressing and topped with a crispy goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes and bacon

**Sesame Ginger Asian Salad** – Chopped crispy romaine hearts with a sesame-soy dressing, Asian style vegetables, mandarin oranges, and curried almonds

**Garden Salad** – Chopped crispy romaine hearts with a buttermilk ranch dressing, tomato, cucumber, onion, vegetable threads, and croutons

**Caesar Salad** – Chopped crispy romaine hearts, parmesan, and herbed garlic croutons tossed in our house made Caesar dressing

**Warm Mushroom Salad** – Fresh baby spinach, warm sautéed mushrooms, bacon, beet threads and topped with our White Truffle Vinaigrette

**Bacon Lover's Salad** – Fresh baby kale, bleu cheese, toasted almonds, bacon, and bacon vinaigrette

**Strawberry Spinach Salad** – Fresh baby spinach, strawberry, blueberry, toasted almonds, feta, and lemon poppy vinaigrette

**Apple Fennel Chopped Salad** – Chopped crispy romaine hearts, goat cheese, cucumber, apple, shaved fennel, red onion, and apple cider vinaigrette

## Entrée Salads

**Caprese Salad** – Spring mix greens, fresh mozzarella, tomato, capers, red onion, Thai basil vinaigrette

**3 Dudes Lunch Salad** – Chopped crispy romaine hearts, ham, turkey, egg, cheddar, cucumber, peppers, carrot threads, croutons, and lemon-garlic vinaigrette

**Classic Cobb Salad** – Chopped crispy romaine hearts, chicken, avocado, hardboiled egg, tomato, bleu cheese, bacon, and lemon Dijon dressing

**Italian Antipasto Salad** – Chopped crispy romaine hearts, ham, salami, parmesan cheese, Kalamata olive, pepper ring, cherry tomato, and Italian Dressing

**Ahi Tuna Nicoise** – Spring mix greens, seared Ahi tuna, cherry tomato, red onion, green beans, hardboiled egg, nicoise olives, capers, and lemon herb vinaigrette

# Soup

## **Hot Soups:**

Chicken and Wild Rice  
Beef Barley  
Chicken Tortilla  
French Onion Soup  
Pozole  
Lemon Chicken Rice  
Ham and Lentil  
White Bean Chili  
Chili Con Carne  
Chicken Noodle  
Smoked Seafood Chowder  
New England Clam Chowder  
Manhattan Clam Chowder  
Gumbo  
Mulligatawny  
Italian Wedding Soup  
Loaded Baked Potato  
Meatball and Vegetables  
Italian Sausage and Tortellini  
Andouille and White Bean  
Hot and Sour  
Mushroom Bisque  
Stuffed Pepper Soup  
Beef Vegetable  
Split Pea with Ham  
Irish Beef Stew  
Cheeseburger  
Creamy Chicken Vegetable  
Florentine Chicken  
Chicken and Asparagus  
Baked Beef and Root Vegetable  
Cheesy Ham Chowder  
Creole Black Bean and Sausage  
Potato Carbonara with Bacon  
Country Cabbage  
Smokey Sausage and Cabbage

Shamrock – Cabbage and Corned Beef  
Southwest Black Bean  
Zippy Spanish Rice  
Zesty Hamburger  
Lobster Bisque  
Shrimp Bisque  
Tuscan Pork Stew  
Louisiana Red Beans and Rice  
Braised Beef and Red Wine  
Roasted Garlic Bisque

## **Vegetarian Hot Soups:**

Tomato Basil  
Curried Carrot  
Asparagus and Roast Poblano  
Creamy Mushroom  
Vegetable  
Fresh Corn Chowder  
Potato Bisque  
Broccoli Cheddar  
Curried Sweet Potato  
Beer Cheese  
Mushroom Barley  
Minestrone  
Hot and Sour with Tofu  
Smoked Cauliflower and Kale  
Butternut Squash  
Lemon Scented Lentil  
Cauliflower Borsin  
Succotash

## **Cold Soups:**

Gazpacho  
Watermelon Gazpacho  
Strawberries and Cream with Aged Balsamic  
Cucumber Dill  
Spring Pea with Crème Fresh and Prosciutto

# Hors D'oeuvres

## Beef

**Sesame Soy Glazed Beef Skewers**  
**Mini Beef Burgers** – chili jam  
**Asian Beef Filo Tarts** – soy, ginger, lime,  
**Philly Cheesesteak Palmiers**  
**Beef Thai Roll** – sweet carrot + cucumber slaw

## Seafood

**Spice Seared Tuna** – rice cracker, wasabi sour cream, chive, ponzu  
**Tuna Tartar Cucumber Cups** – mango salsa, ponzu  
**Smoked Salmon Mousse** – caper, red onion, herb  
**Smoked Whitefish Mousse** – baby gherkin, herb  
**Crab Florentine Tartelette**  
**Caribbean Shrimp Skewer** – mango, cilantro, Caribbean jerk sauce  
**Tempura Shrimp** – mango salsa  
**Shrimp Cocktail Shooters** – gazpacho

## Cheese + Veggies + Fruit

**Fresh Mozzarella Bruschetta** – pesto marinated, tomato, artichoke olive relish  
**Parmesan Rosemary Shortbreads** – beet pesto, pine nut, parmesan, micro  
**Manchego Crostini** – caramelized red onion, fig, rosemary  
**Goat Cheese Mousse Crostini** – tomato jam  
**Gorgonzola Mousse Crostini** – candied walnut, apple  
**Brie Crostini** – orchard chutney  
**Goat Cheese Tart** - fennel, roast garlic, caramelized onion, EVOO  
**Gougeres**  
**Boursin Cheese Canape** – root vegetable chip, chive  
**Egg Salad Sandwich** – hardboiled egg, pickled radish, stone ground mustard sauce  
**Watermelon & Halloumi** – basil mint coulis  
**Fresh Fruit Skewers**

## Chicken

**Chicken Tikka Poppadoms** – paprika, cilantro  
**Cinnamon Smoked Chicken in Filo** – apricot, Havarti  
**Cashew Chicken Profiterole** – honey mustard  
**Korean BBQ Bites** – gochujang sauce

## Pork

**Bacon Wrapped Fig**  
**Peppadew** – chorizo, goat cheese  
**BLT Canape** – basil aioli, tomato, fresh basil  
**Ham and Gruyere Palmier** – Dijon  
**Cubano Wonton** – pulled pork, ham, pickle, mustard, Swiss cheese  
**Bacon Wrapped Jalapeno Poppers** – cream cheese  
**Smoky Bacon Wrap** – Lil Smokies, maple bacon

**Mushroom Tartelette** – forest mushrooms, truffle, fresh herb, bleu cheese

**Crispy Polenta** – olive tapenade, feta  
**Spinach Artichoke Crostini** – tomato confetti  
**Radish Cup with Black Olive Tapenade**  
**Crudit  Cup** – smoked tomato ranch  
**Ratatouille Canape** – parmesan toast  
**Guacamole Corn Cup** – grilled corn salsa  
**Roasted Brussel Sprouts** – EVOO, bacon vinaigrette, balsamic, or Truffled  
**Baba Ganoush Crostini** – tomato jam, feta  
**Feta, Olive, Rosemary Quichettes**  
**Forest Mushroom Palmiers** – duxelle, truffle, fresh herb, gruyere  
**Deviled Eggs** – traditional, crab-stuffed, Truffled, or Asian  
**Antipasto Skewers** – cheese tortellini, artichoke, Kalamata olive, cherry tomato, pesto

# Sushi

**Cucumber Avocado Roll**

**Avocado Asparagus Roll**

**Veggie Roll** – avocado, cucumber, carrot, red pepper, asparagus

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**Spicy California Roll** – California roll, sriracha

**Philly Roll** – salmon, cream cheese, cucumber

**Tempura Shrimp Roll** – cucumber, avocado

**Hawaiian Chicken Roll** – fried chicken, red pepper, pineapple, eel sauce

**Rocket Man** – tempura shrimp roll topped with spicy tuna, jalapeno, ginger aioli, sriracha

**Top Shelf** – California roll topped with seared salmon, eel sauce, ginger aioli, scallion

**Buddha** – spicy tuna topped with Ahi tuna, avocado, eel sauce, sriracha

**Red Dragon** – spicy tuna roll topped with Ahi tuna, dynamite sauce, red tobikko, scallion



# Small Servings and Platters

## Served Warm

**Potsticker** – chicken, shrimp, or vegetable with sweet chili ponzu

**Phyllo Samosa** – potato, vegetables, curry

**Spanakopita** - spinach, onion, garlic, and parmesan

**Pear and Brie Phyllo** – poached pear, double cream brie

**Crab in Phyllo** - jumbo lump crab, onions, peppers

**Spring Roll** – Chicken, pork, shrimp, or vegetable served with ponzu

**Chicken Quesadilla** – cilantro sour cream, guacamole

**Cocktail Meatballs** – served in a wild mushroom sauce, Swedish sauce, tomato, or BBQ sauce

**Cocktail Lamb Meatballs** – tzatziki

**Shrimp Beignets** – spicy Cajun remoulade

**New England Crab Cakes** – red pepper remoulade

**Petite Quiche** – an assortment

**Arancini** – mushroom, prosciutto, or herb

**Chicken Wings** – traditional, buffalo, sriracha honey, or tequila lime

**Crispy Cauliflower** – white truffle cream sauce

**Pizzettes** – an assortment of pizza fillings served in a savory tart shell

**Twice Baked Potato Bites** – bacon, cheddar cheese, chive, sour cream

**Stuffed Mushrooms** – vegetarian, sausage with gruyere, or crab with Havarti

**Fresh Corn & Black Bean Fritter** – avocado ranch

**Chicken Satay** – sweet chili ponzu or peanut satay

**Cuban Eggroll** – pulled pork, ham, pickle, mustard, Swiss cheese

**Cheeseburger Eggroll** – chopped sirloin, American cheese, sautéed onion, ma-mu-ket sauce

**Beef Rangoon** – ponzu

## Served Cold

**Shrimp Cocktail** – cocktail sauce, lemon

**Asian Marinated Flank Steak Platter** - sweet chili BBQ

**Caribbean Marinated Flank Steak Platter** - Jamaican jerk BBQ

**Grilled Vegetable Platter**

**Pickled Vegetable Platter**

**Grilled Asparagus Platter** – sesame ginger dressing or white truffle and parmesan

**Smoked Salmon Platter** – with capers, red onion, and egg

**Hummus** – traditional hummus, cilantro-black bean hummus, or roast red pepper hummus

**Fresh Fruit Platter**

**Crudité** – Ranch

**Antipasto Platter** - cured meats, olives, pepperoncini, mushrooms, artichoke hearts, various cheeses, vegetables

**Charcuterie Platter** – selection of meats, gherkins, stone ground mustard, apricot

**Domestic Cheese Plate**

**Imported Cheese Plate**

## Dips – served with baguette chips

**Spinach Artichoke**

**Hummus**

**Guacamole**

**Smoked Whitefish**

**Green Goddess**

**Baked Forrest Mushroom**

**French Onion Fondue**

**7 Layer Dip**

**Baked Crab**

**Buffalo Chicken**

# Entrées

## Beef

**Whole Roasted Tenderloin** – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

**Whole Roasted Strip Loin** – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

**Prime Rib** – au jus, horsey sauce

**Beef Bourguignon**

**Beef Brochette** – Culotte steak, peppers, onion, squash

**Marinated Beef Tips** – Sirloin tip steak, forest mushrooms, onions

**Pot Roast**

**Latin Skirt Steak** – Espresso-chili seasoning, chimichurri, sautéed peppers and onions

**Herb Marinated Skirt Steak** – garlic, rosemary, olive oil

**Asian Flank Steak** – Pineapple soy glaze

**Traditional Short Ribs** – Slow braised in red wine and topped with natural reduction

**Asian Short Ribs** – Slow braised with ginger and Hoison then topped with natural reduction

**Meatballs** – tomato sauce, BBQ, or wild mushroom

## Chicken

**Italian Stuffed Chicken** – Ham, fresh herb, Parmesan cheese, tomato basil sauce

**Mediterranean Stuffed Chicken** - Roast red peppers, sautéed spinach, Kalamata olives, capers, goat cheese, Fontina cream sauce

**Southwest Stuffed Chicken** – Roast poblano, black beans, queso fresco, sweet corn emulsion

**Chicken and Portabella** - Portabella sherry wine cream sauce.

**Island Chicken** – Pineapple mango salsa, cilantro coulis

**Cerveza Chili Chicken** – Blackened chicken, ancho chili cerveza cream, lime, cilantro

**Black Bean Chicken** – Black bean sauce, corn salsa

**Dimitri's Chicken** – white wine poached, garlic, lemon, artichoke, mushroom, cream, Greek yogurt

**BBQ Chicken Combo** – Boneless breasts and bone-in chicken thighs, 3 Dudes BBQ

**Michigan Classic** – Traverse City dried cherries, mushrooms, fresh basil, sherry wine sauce

**Pecan Chicken** – Honey mustard cream sauce

**Chicken Picatta** – Lemon caper picatta sauce

**Chicken Marsala** – Forest mushroom medley demi-glace

**Chicken Satay** – Sweet chili ponzu or peanut satay

**Pesto Chicken** – Pesto smothered, garlic cream sauce, tomato medley

**Lemon-Thyme Chicken** – White wine cream sauce

**Parmesan Crusted Chicken** – roasted garlic, asiago white wine cream sauce

## Pork

**Pork Tenderloin** – Stone ground mustard demi-glace

**Stuffed Pork Loin** – Country baguette herb stuffing and demi-glace

**Southwest Pork Tenderloin** – Blackened pork tenderloin, black bean sauce, fresh corn salsa

**Asian Pork Tenderloin** – Chinese 5 spice, apple cider fennel reduction

**Pork Combo** – BBQ pulled pork, roast pork tenderloin with bacon vinaigrette

**Center Cut Pork Chop** – Jack Daniel's Pan Gravy

**Porchetta** – herb stuffed, rolled, and roasted

## Seafood

**Grilled Salmon** – Cherry tomato, red onion, EVOO, lemon  
**Pan Seared Salmon** – Fennel-leek sauce, bacon jam  
**Sesame Salmon** - Port plum, orange miso sauces  
**Blackened Salmon** – Spice rubbed salmon, fresh corn emulsion  
**Pan Seared Arctic Char** – Cherry tomato salad  
**Lake Superior Whitefish** – Lemon caper beurre blanc  
**Pretzel Crusted Walleye** – Stone-ground mustard sauce  
**Garlic Shrimp Scampi** – Fresh herb, lemon  
**Stuffed Michigan Trout** – Grilled Michigan trout, Brunoised seasonal vegetables  
**Ruby Red Trout** -Pan-seared, lemon-thyme-parsley crusted  
**Mediterranean Cod** – Herb-panko crust, roasted cherry tomato relish, fried capers  
**New England Cod Cakes** - Remoulade

## Vegetarian/Vegan

**Portabella Wellington** – Spinach, duxelle, gruyere  
**Wild Mushroom Polenta** – Gorgonzola cream sauce  
**Vegetable Roulade** – Caponata, eggplant, cauliflower cream sauce  
**Butternut Squash Ravioli** – Fennel, candied pecans, bitter greens, apple gastrique, gorgonzola  
**Vegetarian Lasagna** – white or red sauce  
**Goat Cheese Crouton** – Crispy goat cheese medallion, couscous salad, roast corn salsa, grilled heirloom tomatoes, pickled red onion, pickled radish  
**Curried Cauliflower** – Curry roasted cauliflower, cashews, arugula, coriander-cumin yogurt  
**Chickpea Cake** – Roasted garlic tahini yogurt, pickled red onion with mint

## Pasta

**Baked Macaroni and Cheese** – Traditional, 4 cheese blend, Truffled, or Smoked Gouda  
**Traditional Lasagna**  
**Penne** - Bolognese, Alfredo, or Pesto Cream  
**Farfalle Primavera**  
**Fettuccini Chevre** – forest mushrooms, tarragon, goat cheese sauce  
**Cavateppi Rustico** – seasonal preparation of fresh roasted vegetables, EVOO, garlic  
**Truffle Funghi Linguini** – forest mushrooms, white truffle oil, fresh herb, parmesan

## Starches

Jasmine Rice Pilaf  
Santa Fe Dirty Rice  
Potato Onion Pie  
Creamy Herb Polenta  
Thyme-Garlic Smashed Redskin Potato  
Truffle Mashed Potato  
Herb Roasted Redskin  
Creamy Orzo Pasta  
Garlic Mashed Potato  
Sweet Potato Hash  
Macaroni and Cheese  
Cilantro Lime Rice

## Vegetables

Green Beans  
Asparagus  
Fresh Corn  
Ratatouille  
Stir-fried Vegetables  
Bourbon Glazed Carrots  
Grilled Vegetable Display  
Vegetable Medley  
Roasted Seasonal Vegetables  
Succotash  
Roasted Brussel Sprouts

# Dessert

## Cakes & Cupcakes & Cake Truffles

Carrot  
Chocolate  
Chocolate Peanut Butter  
Black Forest  
Red Velvet  
Vanilla  
Strawberry  
Cherry  
Raspberry  
Confetti  
Salted Caramel  
Cookies and Cream  
Lemon

## Cookies

Chocolate Chip  
Double Chocolate

Chocolate Chunk      Peanut Butter  
White Chocolate Macadamia Nut

Oatmeal Raisin  
Sugar

## Desserts & Pastries

Lemon Bar  
Pecan Bar  
Apple Pie Bar  
Brownies  
Traditional Cheesecake  
Chocolate Cheesecake  
Raspberry Swirl Cheesecake  
Raspberry Coconut Magic Bar  
Chocolate Chip Magic Bar  
Fresh Fruit Tarts  
Key lime Tarts  
Lemon Curd Tarts  
Blueberry White Chocolate Bread Pudding  
Almond Biscotti  
Coconut Macaroons

## Parfaits & Cups

Apple Pie  
Chocolate Mousse  
White Chocolate Raspberry  
Carrot Cake  
Strawberry Cheesecake  
Turtle Cheesecake  
Black Forest  
Pumpkin  
Lemon

# Food Stations

Our trained professional chefs come to you and prepare delightfully tasty cuisines a la minute for you and your guest's enjoyment.

**\*Minimum 25 People\***

**1 bar - \$20/person, 2 bars - \$25/person, 3 bars \$30/person**

## Potato Bar

Creamy whipped Idaho potato, garlic mashed red skins, and sweet potato russet blend.  
Toppings include: sour cream, green onion, bacon, chicken, garlic shrimp, cheddar cheese,  
Sauces include chicken gravy, broccoli cheddar, and wild mushroom cream

## Tex-Mex Fajita Bar

Steak and chicken with sautéed peppers and onions  
Toppings include: sour cream, diced onion, cheddar cheese, guacamole, Pico de Gallo, jalapeno.  
Served with Tex-Mex dirty rice and refried beans or black bean salad

## Asian Stir Fry Bar

Toppings include: steak, shrimp, chicken, zucchini, broccoli, onion,  
carrot, celery, baby corn, bamboo shoots, bean sprouts, peppers, fresh ginger, and fresh garlic.  
Sauces include a Sweet Chili Soy, red curry coconut, and sriracha

## Angus Beef Slider Bar

Mini Angus beef hamburgers served on a Brioche Bun  
Toppings include: cheddar cheese, gruyere cheese, bleu cheese, onion,  
tomato, pickle, guacamole, bacon, lettuce, sautéed mushrooms, and sautéed onion.  
Sauces include ketchup, mustard, A-1, BBQ, and pickle relish

## BBQ Slider Bar

Smoked pulled pork, pulled chicken, and beef brisket served on a Brioche Bun  
Toppings include: cheddar cheese, onion, tomato, pickle, guacamole, corn salsa, and bacon.  
Sauces include mustard, sweet BBQ, Carolina style BBQ

## Nathan's Hot Dog Coney Bar

All beef Nathan's hot dog served with a deli bun  
Toppings include: diced onion, pickles, chili, cheddar cheese, jalapeno, diced tomato, bacon, ketchup,  
mustard, pickle relish, sauerkraut and guacamole

## Italian Pasta Bar

Tri-color bowtie and penne  
Toppings include: chicken, shrimp, steak, caramelized onion, peppers, mushrooms, spinach, pesto, roast  
garlic, fresh garlic, and parmesan.  
Sauces to choose from: Bolognese, Alfredo, Pesto Cream, Tomato Basil

## Sushi Bar

Fresh rolled sushi to order by 3 Dudes' own sushi chefs.

## Low Country Boil

Blue crabs, crawfish, shrimp, andouille sausage, kielbasa, potatoes, celery, beer, and 3 Dudes blend of  
country boil spices

# Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, and all buffet equipment~

## MAIN DISH - (1 entrée - \$24/person, 2 entrée - \$28/person, 3 entrée \$32/person)

### Beef

Beef Bourguignon	Beef Brochette	Marinated Beef Tips
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$3)
Prime Rib (add \$3)	Latin Skirt Steak	Herb Marinated Skirt Steak
Asian Flank Steak	Traditional Short Ribs (add \$1)	Asian Short Ribs (add \$1)
Whole Roasted Strip Loin (add \$1)		

### Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Black Bean Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Cerveza Chili Chicken	Dimitri's Chicken	Lemon-Thyme Chicken
Parmesan Crusted Chicken	Pecan Chicken	

### Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	Pork Combo	Center Cut Pork Chop
Porchetta		

### Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Seared Salmon	Lake Superior Whitefish (add \$2)	Pretzel Crusted Walleye (add \$2)
Garlic Shrimp Scampi	Fresh Michigan Trout	Ruby Red Trout
Mediterranean Cod	New England Cod Cakes	Seared Arctic Char

### Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Crouton
Curried Cauliflower	Chickpea Cake	

### Pasta

Macaroni and Cheese	Traditional Lasagna	Penne with Sauce
Farfalle Primavera	Fettuccini Chevre	Cavateppi Rustico
Truffle Funghi Linguini		

## Accompaniments - (choose 2 – add \$3/person for each additional side)

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Santa Fe Dirty Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
Thyme-Garlic Smashed Redskin Potato	Stir Fried Vegetables	German Potato Salad
Truffle Mashed Potato	Bourbon Glazed Carrots	Mediterranean Couscous Salad
Herb Roasted Redskin	Grilled Vegetable Display	Black Bean & Fresh Corn Salad
Creamy Orzo Pasta	Vegetable Medley	Roasted Seasonal Vegetables
Garlic Mashed Potato	Succotash	Roasted Brussel Sprouts
Sweet Potato Hash	Macaroni and Cheese	Cilantro Lime Rice

## Salad - (choose 1 – add \$2/person for plated - add \$3/person for each additional salad)

Michigan Cherry Salad	Greek Salad	Strawberry Spinach Salad
Goat Cheese Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Warm Mushroom	Bacon Lover's Salad
Apple Fennel Chopped Salad		

~ Staffing is required ~

**Service Staff - \$18/hour, Bartender - \$20/hour, Supervisor - \$25/hour, Chef - \$30/hour**

## **DISPOSABLES:**

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- Set includes- dinner plate, knife, fork, spoon and napkin \$1.50 per person
- Add additional plates- appetizer, salad, dessert \$0.50 per person
- Beverage and Bar Cups \$0.50/person

## **CHINA:**

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**Full Formal Table Setting with Appetizer and Dessert** \$2.50 per person

**Includes** – Dinner Plate, Salad and Bread Plates, Appetizer and Dessert Plates

**Full Formal Table Setting** \$1.50 per person

**Includes** – Dinner Plate, Salad and Bread Plates

**Limited Formal Table Setting with Appetizer and Dessert** \$2.00 per person

**Includes** – Dinner and Salad Plates, Appetizer and Dessert Plates

**Limited Formal Table Setting** \$1.00 per person

**Includes** – Dinner and Salad Plates

**Basic Table Setting with Appetizer and Dessert** \$1.50 per person

**Includes** – Dinner Plate, Appetizer and Dessert Plates

**Basic Table Setting** \$.50 per person

**Includes** – Dinner Plate

## **GLASSWARE:**

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**Standard** \$1.50 per person

**Includes** – Water Goblet, N/A Beverage, Coffee Mug

**Limited Bar** \$2.50 per person

**Includes** – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass

**Full Bar** \$4.00 per person

**Includes** – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass



## **FLATWARE:**

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**Full Formal Table Setting with Appetizer and Dessert** **\$3.50 per person**

**Includes** – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Appetizer and Dessert Fork

**Full Formal Table Setting** **\$2.50 per person**

**Includes** – Dinner Knife/Fork/Spoon, Salad Knife/Fork

**Basic Table Setting with Appetizer and Dessert** **\$2.50 per person**

**Includes** – Dinner Knife/Fork/Spoon, Appetizer/Dessert Fork

**Basic Table Setting** **\$1.50 per person**

**Includes** – Dinner Knife/Fork/Spoon

## **BAR SERVICE & EQUIPMENT:**

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**Disposable Beer and Wine Service** **\$4.00 per person**

**Includes** – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, disposable cups

**Glass Beer and Wine Service** **\$4.50 per person**

**Includes** – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, Multi-Purpose Wine Glass and Beer Glass

**Disposable Full Bar Service** **\$5.00 per person**

**Includes** – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws, disposable cups

**Glass Full Bar Service** **\$5.50 per person**

**Includes** – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws, Beer Glass, Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass

***\*An additional 5% service charge will be added for the rental of china, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment.***



## **POLICIES AND PROCEDURES**

### **1. DEPOSIT**

A twenty percent (20%) deposit of the estimated contract cost is due at the time of booking. This is a non-refundable deposit which secures our services for your event.

### **2. FINAL PAYMENT**

Final Payment will be due ten (10) days prior to the event date. We accept cash, check and all major credit/debit cards. A three percent (3%) processing fee will be applied to all payments processed with a card.

Payment for any additional charges, incurred on the day of the event, is due within 48 business hours after completion.

### **3. COST**

Due to the fluctuating cost of food items, menu prices are subject to change within fourteen (14) days of the event. When a drastic change in the menu ingredient cost occurs, CLIENT has two options.

3.2. CLIENT will pay the additional cost based on the current adjusted price

3.3. Substitute other menu items to maintain the agreed upon cost.

### **4. SERVICE CHARGE**

There will be a twenty (20%) Service Charge for all events, unless otherwise specified. This is not a gratuity, however at the CLIENT's discretion, any gratuity received will go directly to the service staff.

### **5. GUEST COUNT**

Final Guest Count, not subject to reduction, is due ten (10) days prior to the event date. Any additional guest after the stated period is subject to extra charges as may be imposed by the CATERER.

CLIENT will only be charged for the guaranteed number of guests served. If there is more guests attending than the guaranteed guest count, the CATERER will charge the CLIENT accordingly.

### **6. FOOD QUANTITY**

CATERER will prepare between five- ten percent (5%-10%) overage based on the final number of guest count registered by CLIENT. Part of this overage is to include food for the catering staff. CLIENT will not be charged for this.

### **7. LEFTOVERS**

In accordance with appropriate Health Codes, CATERER reserves the right to discard any leftover food items, after the agreed upon event timetable, where there is a reasonable risk for foodborne illness to occur. Any other leftover foods that do not bear risk will be packaged and placed in a proper storage environment.

### **8. TIME**

CLIENT will be billed for additional staff hours for any time extension beyond the prior agreed upon time. Estimation of hours worked is based on travel, set up, execution of event, breakdown, and clean up.

8.2 If event is booked on a holiday weekend, labor will be billed at double time pay.

### **9. CHANGE OF EVENT DATE or VENUE**

CATERER will apply the entire balance of CLIENT's deposits and prepayments towards the contract if the event switches dates or venues. This is subject to CATERER's availability. All costs are subject to change.

### **10. RENTALS**

CATERER may provide all or part the rental items for the event. However, certain items may incur restocking & cancellation fees. If CATERER arranges rentals, for the CLIENT, through a rental company, any loss or damage to any rentals will be billed to CLIENT after the event.

### **11. CANCELLATION BY: CLIENT / VENUE / ACTS OF GOD**

All prepayments are returned in full, less the twenty percent (20%) deposit and any other rental deposits placed by CATERER, if the event is cancelled by CLIENT, the venue or by an act of God, 90 days or more, from the event date.

11.2. If the event is cancelled, within eighty-nine (89) days of the event date, all deposits and prepayments are forfeited in full.

11.3. If CATERER is able to re-book the date with a similar event, all prepayments and deposits are returned in full less the twenty percent (20%) deposit and any other rental deposits placed by CATERER.

## 12. DAMAGE

CATERER assumes no responsibility for ANY damage or loss of merchandise, alcohol, equipment, furniture, clothing or other valuables prior to, during or after the event. CATERER will do everything possible to ensure that all of CLIENT's supplies, rentals and equipment are cared for and maintained in good working order and without damage.

12.2. When providing the location for the event, the CLIENT, understands that accidents/breakage and/or damage may sometimes occur. CATERER will not be liable for any damage or loss, unless specifically caused by the willful negligent actions or conduct of CATERER or its employees.

## 13. CATERER LIABILITY:

CLIENT absolves CATERER from any third-party claims, except for actions caused by CATERER and/or negligence of its employees. Such claims to amount to a maximum amount of USD Two hundred (\$ 200.00) only.

## 14. INSURANCE:

CATERER maintains General Liability, Worker's Compensation and Alcohol/ Liquor Liability Insurance. CLIENT must also purchase their own liability insurance for the day of the event.

## 15. TAXES

CLIENT will be charged the applicable current rate for all services rendered as determined by the concerned government body.

## 16. UNLAWFUL ACTIVITIES:

The CLIENT will comply with all the laws of the United States of America and the State of Michigan, all municipal ordinances and all lawful orders of police and fire departments and will not do anything on the event premises in violation of any laws, ordinances, rules or orders. If unlawful activities should occur on the premises, and the event is cancelled, there will be no refund of any kind from CATERER to CLIENT.

## 17. AMENDMENT AND SUPPLEMENT

Any amendment and supplement to this Agreement shall come into force only after a written agreement is signed by both parties five (5) days before the event/function date. The amendment and supplement duly executed by both parties shall be part of this Agreement and shall have the same legal effect as this Agreement.

## 18. GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the USA.